

## Spring Celebrations April 2009



Greetings to all – is the Winter routine getting you down? Are you looking forward to warmer weather, green grass, daffodils, tulips and azaleas?

The following special Spring Celebration meal is a suggestion to consider in order to shake off the winter doldrums. It is not a directed menu, but it is an idea subject to your Local Menu Board planning and approval. Many commands will have their own plans, or choose not to do a special meal at all, and that is fine.

Attached is the first recent ACES menu designed for use to celebrate Spring. Remember that Easter is on April 12<sup>th</sup>, 2009; perhaps you can incorporate some of the fun practices such as an Easter Egg Hunt in your event planning (please, hide *non-perishable* treats!).

As you know, there is **not** any increase to the BDFA for a Spring Celebration Meal, so use of any special menu is contingent on DFACs being in a healthy account status. Also, some of the items such as the sparkling grape juice, candy, lamb and the mint jelly will require a special order so please plan accordingly with your subsistence prime vendor.

We are always happy to consider and share good ideas, so send in your comments and pictures if you do hold a Spring Celebration. Email them to the Quality Assurance Division at the Army Center of Excellence, Subsistence via the ACES Webmaster at [qmleeweb@conus.army.mil](mailto:qmleeweb@conus.army.mil)



May your Spring Celebration be a Hoppy occasion!



## *Spring Celebrations April 2009*



- \*Cream of Broccoli Soup**
- \*Egg Drop Soup**
- \*Sparkling White Grape Juice**
- \*Three Layers Fresh Fruit Cocktail**
- \*Hot Cross Buns**
- \*Roast Pork Loin**
- \*Herbed Cornish Hens**
- \*Savory Lamb with Mint Jelly**
- \* Turkey Gravy**
- \*Mashed Red Potatoes**
- \*Rice Pilaf**
- \*Cinnamon Dusted Roasted Sweet Potato Spears**
- \*Seasoned Greens**
- \*Orange Carrots Amandine**
- \*Herbed Green Beans**
- \*Assorted Whole Grain Breads**
- \*Fresh Spinach - Mushroom Salad**
- \*Salad Bar with Select Dressings**
- \*Frosted Baby Chick Sweet Biscuit**
- \*Seasonal Fresh Fruits & Pastry Choices**
- \*Sweet and Light Yogurt Parfait**
- \*Colorful Foil-Wrapped Candy**
- \*Angel Food Cake with Strawberry Glaze Topping**
- \*Beverage Selections:**
  - Skim Milk - 1% Milk - Chocolate Milk**
  - Iced Tea, Hot Tea, Coffee, Hot Chocolate**
  - Regular & Diet Soft Drinks**



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<i>Menu Item</i>	<i>Recipe</i>
*Cream of Broccoli Soup	P 014 01
*Egg Drop Soup	P 803 00
*Sparkling White Grape Juice	SOP
*Three Layers Fresh Fruit Cocktail with	M 025 00
Whipped Topping	M032 00
*Hot Cross Buns	K 002 00
*Roast Pork Loin	D 026 00
*Herbed Cornish Hens	L 081 00
* Savory Lamb with Mint Jelly	L 042 02
* Turkey Gravy	L 077 00
*Mashed Red Potatoes	O 016 02
*Rice Pilaf	O 048 / SOP
*Cinnamon Dusted Roasted Sweet Potato Spears	E 008 00
*Seasoned Greens	Q 066 / Q 077
* Orange Carrots Amandine	Q 0113 00
*Herbed Green Beans	Q 014 00
*Assorted Whole Grain Breads	Q 026 00
*Fresh Spinach - Mushroom Salad	SOP
*Salad Bar with	M 002 02
Select Dressings	SOP
*Frosted Baby Chick Sweet Biscuit	SOP
using Decorators Frosting	H 013 00
*Seasonal Fresh Fruits &	G 007 00
Pastry Choices	SOP
*Sweet and Light Yogurt Parfait	I 010 04
*Colorful Foil-Wrapped Candy	J 005 01
*Angel Food Cake with	SOP
Strawberry Glaze Topping	SOP
*Beverage Selections:	K 007 / SOP
Condiments	SOP



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### **Recipe Suggestions:**

**The Three Layer Fresh Fruit Cocktail is made using the recipes M025 00 and M032 00 from TM 10-412 Armed Forces Recipe Service for Jellyed Fruit Salad and Fruit Medley Salad (50 portions each for a total of 100 portions). The Jellyed Fruit Salad is prepped and chilled -set, then topped with the Fruit Medley Salad, served with additional whipped topping sprinkled with pastel colored non-pareils.**

**The Frosted Chick Sweet Biscuit starts with H013 00 Sugar Cookies; dust the work surface with  $\frac{1}{4}$  cup of additional flour, either roll to flatten the dough and cut the chick shape or flatten two dough balls (one large, one small in contact with each other ), pinch to shape the head, body, and feet. Once the cookies are baked and cooled IAW the recipe, frost the biscuit with G007 00 Decorator's Frosting yellow frosting for the body and head, adding a triangular orange frosting beak and orange lines for legs and toes. Add a dot of blue frosting for the eye.**

**Prepare the Cinnamon Dusted Roasted Sweet Potato Spears using the sweet potato quantities described in Q 066 with techniques described in Q 077, and substituting 3 tablespoons of cinnamon mixed with 1 cup of sugar instead of the salt, rosemary, onion powder and pepper.**

**Bon appétit**





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